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Flaming Tarts

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Recently, a fire broke out in the kitchen in the Cross Gallery.

Was it a grease fire?

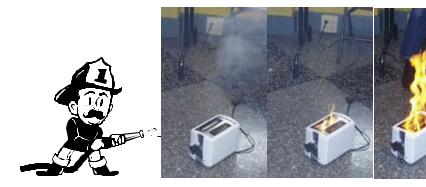
No!

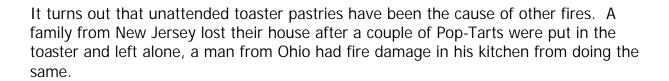
Was it the result of faulty wiring?

No!

Was it the result of Pop-Tarts heating up (too much) in a toaster! Yes!

Two Strawberry Pop-Tarts (with frosting) were put in the toaster. Apparently, the toaster setting was at its highest. The individual walked out of the room and left the toaster with Pop-Tarts unattended. When he returned to his awaiting delicacy, much to his dismay, it was on fire. The report was that 12" flames were coming from the toaster! Luckily, response was quick. No one was hurt and the only damage done was a burnt out toaster, two charred pastries and a hungry person.





There are websites devoted to this pyrophoric pastry. Check out http://www.mindflare.com/poptart/ (photos above courtesy of this site) or http://www.pmichaud.com/toast/.



Follow these tips to keep your toaster from becoming toasted:

- Make sure someone is always in the kitchen when the toaster is on.
- Use the appropriate heat setting for the toasting material.
- Be especially cautious when using your toaster, or toaster oven, to make popular breakfast pastries. The sugary fruit filling and icing can catch fire quickly if the pastry is stuck inside the toaster.
- Keep your toaster clean. The buildup of crumbs on the bottom can ignite.
- Be sure children are always supervised by a responsible adult when they are using a toaster.
- ALWAYS keep an ABC (all-purpose) fire extinguisher in the kitchen in open view. A smoke detector near the kitchen is also important.
- Replace any appliance that has a cracked, worn, or frayed electrical cord.
- Unplug appliances when not in use.

By the way, Kellogg Pop-Tart boxes *specifically* cautions consumers to use the lowest heat setting and not to leave toasters unattended due to possible risk of fire...

In case you were wondering.